Manu, in Māori, means feathered creature or bird.

Like the feathers of a bird that whisper tales of flight and freedom with their vibrant hues, so too can our rich cultures and diverse perspectives harmoniously enrich our human experience.

Manu is a Pacifica Asian infused Restaurant and Bar that offers a fresh, innovative Pacifica glam to the city.

With flavours that draw from our Asian, Pacifica and Māori cousins we identify with who we are culturally as people and invite diversity, colour and beauty to reflect through our food and manaakitanga (hospitality).

We are birds of a feather

Arohanui

MANU SIGNATURE COCKTAILS

Spirit of Wāhine Stil Gin, Fiorente Elderflower, Lemon, Sugar, Whites – Floral, Refreshing, Light | 22

Matcha Onsen

Matcha Powder, Haku Vodka, Kiwi, Pineapple, Mint – A Visit to the Beautiful Springs of the Pacific | 24

Pink Piko

Pink Piko Gin, Cranberry, Lime, Coconut Water - Local and Tropical Blended | 22

Mānuka Me Crazy

Makers Mark, Mānuka Honey, Angostura, Orange Bitters, Smoked in Mānuka Wood – Smoky, Sweet, Indulgent | 23

Tiki Bird

Bumbu Rum, Ginger, Pineapple, Coconut, Cinnamon – Spicy, Tiki, Fire! | 22

Whakamana

Plata tequila, Agave, Lime, Cointreau, Midori, Karengo – A Classic Margarita with a Taste of the Sea | 22

Kiwi Passion

Stil Vodka, Mixed Berries, Passionfruit, Muddled Kiwi, Apple Juice – Fruity, Bright, Quenching | 22

Earth to the Sky

Vanilla Stil Vodka, Baileys, Kahlua, Pistachio Syrup, Fresh Espresso – Nutty, Creamy, Coffee | 22

Manu's Whisper

Belvedere Vodka, Chambord, Pineapple Juice – Elegant, Delicious, Fresh | 22

Ōtautahi Bloody Mary

Ariki Vodka, Kiwi, Tomato, Salt, Pepper, Tobasco, Worcestershire, Lemon, Olive, Smoked Paprika – Classic Bloody Mary with a Splash of Kiwi | 22

Manu Shot

Vanilla Stil Vodka, Gingerbread, Butterscotch, Banana – Start or End Your Time with Us with a Bang! | 13

CLASSIC COCKTAILS

Margarita Olmeca Altos, Cointreau, Lime, Agave | 22

Cosmopolitan Absolut Citron, Cointreau, Lime, Cranberry, Sugar | 22

Whiskey Sour Makers Mark, Lemon, Sugar, Whites, Angostura | 22

Tokyo Iced Tea Stil Vodka, Stil Gin, Havana 3, Cointreau, Midori, Sugar, Lemon, Lemonade | 24

> Old Fashioned Chivas 12, Demerara, Angostura, Orange Bitters | 22

Negroni Stil Gin, Campari, Martini Rosso Vermouth | 22

AFTER DINNER TREATS

Lucky Affogato

2 Scoops Vanilla Bean Ice-cream, 1 shot of Espresso | 14 + 1 shot of Disaronno and a Fortune Cookie | 20

Espresso Martini

Vanilla Stil Vodka, Kahlua, Fresh Espresso – Coffee, Vanilla, Smooth | 22

Classic Martini

Ariki Vodka/Ariki Gin, Martini Dry Vermouth, Lemon Twist/Olive - Please Specify if Dry and Level of Dirtiness | 22

> Kahlua | 9 Averna Amaro | 10 Frangelico | 10 Disaronno | 11 Baileys | 12 Taizi | 13 Grand Marnier | 13

BEER

Tap Beer (425ml)

Asahi 5% Super Dry, Beer for all Seasons | 13

Manu Ale 4% Manu's Ale is for the Real New Zealand Beer Drinkers A No-Nonsense NZ Ale | 12

Three Boys IPA 5.2%

An Elegant Malt Character Underpins a Striking Mix of South Pacific Hops in Three Boys. Take on the Microbrewers' Most Popular Style | 13.5

Three Boys Alpha Juice Hazy 6.3%

Chocker Full of Simcoe, Wai-iti and Nectaron Hops this IPA is Like Drinking Fresh Squeezed Juice without the Chunks. Full Bodied with Big Sassy Notes of Orange, Mango and Candied Fruit | 15

Cassels Woolston Pale Ale 4.5%

Punchy Hop Favours Balanced out by a Trio of Malts. Late Hopping with Nelson Sauvin and Motueka varieties Brings Fruity, Wine-Like Aromas to Sit on Top of the Lightly Toasted Malt Base | 13.5

Bottles

Pure Blonde 5% | 11 Asahi 0% | 11 Somersby Apple 4.5% | 11 Brookvale Union Ginger Beer 4% | 12 Cassel Light Owl 2.5% | 12 Emersons NZ Pilsner 4.9% | 12 Corona 4.5% | 12 Cassels Milk Stout 5.2% | 12.5

WINE Bubbly

Cloudy Bay Pelorus, NV Marlborough | Glass 17.5 | Bottle 68 Cloudy Bay Pelorus Rose, NV Marlborough | Glass 17.5 | Bottle 68 Veuve Clicquot Brut, NV Reims France | Glass 22 | Bottle 135 Veuve Clicquot Rose, NV Reims France | Bottle 155 Laurent-Perrier La Cuvée, NV Reims France | Bottle 185 Veuve Clicquot 'La Grande Dame', 2015 Reims France | Bottle 245 Veuve Clicquot Brut, NV Magnum 1.500ml Reims France | Bottle 320 Perrier-Jouet 'Belle Epoque' Brut, 2015 Epernay France | Bottle 400 Perrier-Jouet 'Belle Epoque' Rose, 2013 Epernay France | Bottle 550 Krug Grande Cuvée, 171st Edition Reims France | Bottle 545

Sauvignon Blanc

Mount Vernon, 2023 Marlborough | Glass 12 | Bottle 54 Dancing Water Barrel Fermented, 2022 Waipara | Glass 14 | Bottle 63 Amisfield, 2023 Central Otago | Glass 15 | Bottle 68 Cloudy Bay, 2023 Marlborough | Bottle 75 Cloudy Bay Te Koko, 2021 Marlborough | Bottle 115

Chardonnay

Kahurangi 'Reserve' Estate, 2023 Nelson | Glass 13 | Bottle 59 Dancing Water, 2020 Waipara | Glass 15 | Bottle 68 Mahi, 2023 Marlborough | Glass 17 | Bottle 75 Te Mata Elston, 2023 Hawke's Bay | Bottle 88 Greystone, 2022 Waipara | Bottle 99 Cloudy Bay, 2022 Marlborough | Bottle 99 Mutu 'Reserve', 2021 Hawke's Bay | Bottle 110 Felton Road, 2022 Central Otago | Bottle 115

Varietals

Carrick Dry Riesling, 2021 Central Otago | Glass 14 | Bottle 59 Wooing Tree 'Blondie', 2023 Central Otago | Glass 15 | Bottle 66 Domain Road 'Symposium' Late Harvest, NV Dessert | Glass 15 | Bottle 68 Domain Road Pinot Gris, 2022 Central Otago | Glass 15 | Bottle 68 Greystone Rose, 2023 Waipara | Glass 15 | Bottle 69 Lawson's Dry Hills Gewurztraminer, 2023 Marlborough | Bottle 59 Georges Road Les Terrasses Rose, 2023 Waipara | Bottle 64 Mount Edward Gruner Veltliner, 2018 Central Otago | Bottle 65

Red Wines

Partuia Stone Paddock Syrah, 2022 Hawke's Bay | Glass 14 | Bottle 65 Chalk Hill Luna Cabernet Sauvignon, 2021 McLaren Vale | Glass 15 | Bottle 70 Kuru Kuru Tarras Pinot Noir. 2019 Central Otago | Glass 18 | Bottle 79 Tarras Vineyard Canyon Pinot Noir, 2019 Central Otago | Glass 24 | Bottle 100 Craddu Rande Te Kahu Cabernet Merlot, 2021 Hawke's Bau | Bottle 72 Peregrine Saddleback Pinot Noir, 2022 Central Otago | Bottle 75 Man O'War Cabernet, Malbec, Merlot, 2022 Waiheke Island | Bottle 79 Mount Edward Pinot Noir, 2021 Central Otago | Bottle 85 Pegasus Bay Cabernet Merlot, 2020 Waipara | Bottle 85 Ata Rangi Celebre Merlot, Surah Franc, 2021 Martinborough | Bottle 88 Burn Cottage 'Moonlight Race', 2022 Bannockburn | Bottle 110 Mutu 'Reserve Syrah', 2020 Hawke's Bay | Bottle 110 Man O'War Ironclad Cab Franc Merlot Malbec, 2021 Waiheke Island | Bottle 110 Stonuridge SV Airfield Merlot Blend, 2022 Waiheke Island | Bottle 115 Cloudy Bay Te Wahi Pinot Noir, 2019 Central Otago | Bottle 130 Te Mata Bullnose Syrah, 2019 Hawke's Bay | Bottle 150 Felton Road Block 5 Pinot Noir. 2022 Central Otago | Bottle 179 Felton Road Block 3 Pinot Noir, 2023 Central Otago | Bottle 185

We apologise for vintage changes and will inform you if this is the case!

MANU SPIRITS

Whiskey

Jameson | 11 Suntory Toki | 13 Glenlivet Founders | 13 Glenfiddich 12yr | 14 Ardbeg 10yr | 15 Glenmorangie La Santa | 15 The Chita | 15 Aberlour 12yr | 16 Laphroaig Quarter Cask | 16 Thomson Mānuka Smoke | 16 Glenmorangie Quinta Ruban 14yr | 16 Glenmorangie Nector D'Or | 17 Divergence | 18 Hibiki Harmony | 27

Blended Whisky

Chivas Regal 12yr | 11 Canadian Club | 12

Cognac

Hennessy VS | 12 Martell VS | 12 Martell VSOP | 16

Bourbon

Makers Mark | 11 Buffalo Trace | 13

Vodka

Stil Original | 11 Stil Vanilla | 11 Coast RD Berry & Rhubarb | 12 Belvedere | 13 Suntory Haku | 13 Blue Duck | 13 Grey Goose | 14 Ariki Vodka | 15

Gin

Stil Gin | 11 Sundown Grapefruit & Elderflower | 12 Sundown Black Doris Plum | 12 Reikorangi Dry | 13 Pink Piko | 13 Wakame Seaweed | 13 Etsu Pacific Ocean | 13 Etsu Double Yuzu | 13 Drumshanbo Dragon Edition | 14 Strange Nature Grape | 14 Ariki Gin | 15 Ki No Bi Tea | 16 Monkey 47 Sloe | 17

Tequila

1800 Coconut | 12 Olmeca Altos Plata | 13 Olmeca Altos Reposado | 13 Arette Artesanal Anejo | 16

MANU SPIRITS

Liqueurs

Kahlua | 9 Aperol | 10 Averna Amaro | 10 Martini Rosso Vermouth | 10 Martini Dry Vermouth | 10 Lillet Blanc | 10 Midori | 10 Teichenné Butterscotch Liqueur | 10 Campari | 10 Frangelico | 10 Fiorente Elderflower | 10 Jumping Goat Kaitaia Fire | 11 Malibu | 11 Cointreau | 11 Disaronno | 11 Tempus Banana Liqueur | 11 Baileus | 12 Bumbu Cream | 12 Taizi | 13 Grand Marnier | 13

Rum

Havana 3yr | 11 Bumbu Original | 11 Bati Spiced | 11 Bati Banana | 11 Especia Spiced Rum | 12 Ratu Signature | 12 Ratu Spiced | 12 Ratu Dark | 13 LWF Feijoa | 13 Bumbu XO | 14 Plantation OFTD (69%) | 15

NON-ALCOHOLIC

Water Otakiri Sparkling Water 750ml | 8.5 Otakiri Still Water | 8.5

> **Juices** Orange, Cranberry, Pineapple, Apple | 6

Soft Drinks Coca-Cola | 6 Coca-Cola Zero | 6 Sprite | 6 Fever-Tree Indian Tonic | 6 Fever-Tree Mediterranean Tonic | 6 Schweppes Ginger Beer | 6 Schweppes Ginger Ale | 6 Thank you for choosing one of our cocktails tonight! With every purchase, 50 cents is contributed to our 'Giving Wings to Others' fund. Your support has just helped someone take flight, earning you the title of a 'Manu Angel'

What is the purpose of the Giving Wings to Others Fund? Manu's 'Giving Wings to Others' fund is dedicated to empowering women to unlock their full potential. The initiative is centered on providing financial assistance to enable women to pursue their ambitions and soar to new heights. It places a strong emphasis on fostering leadership and excellence among women in various fields.

Moreover, the fund prioritises the creation of safe and supportive environments where women feel valued and encouraged. By nurturing an atmosphere conducive to growth and success, the initiative strives to ensure that all women have equal opportunities to thrive.

Additionally, the 'Giving Wings to Others' fund extends a helping hand to women facing challenges, offering assistance to overcome obstacles and fulfil their aspirations.

In essence, Manu's 'Giving Wings to Others' fund is dedicated to empowering women to flourish and reach their highest.

Arohanui

'Our Whānau Artists'

Pōhutukawa MANU by Artist Joe Kemp

The wood is Pōhutukawa with a whale bone inlay for the eye. "Manu celebrates our culture, Mana wāhine, and connection to Manu, reviving the Mauri from this old Pōhutukawa tree," says Joe Kemp.

Joe Kemp, born in Christchurch in 1973, moved North soon after birth. At age 6-7, he lived with his Pōua and Tāua in Tuahiwi for two years before returning to Kawerau, Bay of Plenty. He now resides at Lake Rotoma and has been a self-taught sculptor for 25 years.

Tāmoko MANU by Artist Morgan Darlison

Designed to empower wahine. "Art is more than a career; it is a purpose," says Morgan Darlison.

Kaitiaki Studios, led by artist/designer Morgan Darlison, embodies the Te Reo Māori concept of kaitiakitanga, representing guardianship and care. The studio focuses on Māori design, connecting communities through inclusive and collaborative storytelling. Morgan finds joy in visual expression and the impact her work has on people.

Wooden panel sculptures by Artists Pete and Megan Collins

Inspired by the name 'Manu' and native birds of Aotearoa in flight, the large panel sculptures depict the Kōtuku, Tui, and Tara iti, showcasing our beautiful bird life. The Te Manaia sculptures symbolise a Spiritual Guardian and the balance between Sky, Earth and Water. Based in Whakātane, Pete Collins, a skilled carpenter and "Shape Maker," works with his partner Megan to create unique handmade sculptures, found in homes and gardens across Aotearoa.

Murals inside restaurant by Artist: Guy Ellis

XL Street Murals founded by Guy Ellis, aka Dcypher, a renowned mural and graffiti artist from Aotearoa. After a decade in Los Angeles, he returned to showcase his vision. With a global presence, Guy has participated in Street Art festivals and collaborated with top agencies for art and advertising. He has also created murals for film and TV in the US and established large-scale murals across Ōtautahi.

Kete (Woven baskets) weaved with aroha by Rangiputa Wallace

"Mahi raranga symbolises the survival of our people and culture, and I am honoured to continue this craft" says Rangiputa Wallace.

Born in Gisborne and now residing in Kingston, Otago, Rangiputa has discovered the art of raranga through Te Whare Pora. This passion has reconnected her with the taiao and her Māori heritage. Rangiputa enjoys working with harakeke, exploring its properties and uses, and learning traditional techniques. She recently completed her Certificate in Nga Toi Level 4 and created her first kākahu using both traditional and contemporary materials.

Matariki Koru and wall sculptures for Manu Bar designed and created by John Nicholson

Born and bred in Gore, Southland, Aotearoa John credits his creative gene from his late mum Noeline, who was a keen acrylic canvas artist. After 30 years as a builder, John went back to study and became a designer!

His work is influenced by his love of Māori Pacifica, curves, and the art forms from this culture. He has combined his skills as a builder and artist to bring these truly beautiful sculptures to life! Arohanui John.